
Starters

Mohammara

Purée of Organic Roasted Red Peppers, Walnuts & Pomegranate Molasses served with Lavash Bread (\$8)

Hummus with Flat Bread

Organic Garbanzo Beans blended with Tahini, Garlic, Lemon Juice & Extra Virgin Olive Oil (\$6)

Dolmas with Tzatziki

Stuffed Grape Leaves with Brown Rice, Pine Nuts, Mediterranean Herbs, Lemon Juice & Olive Oil (\$7)

Baba Ghanoush

Roasted Eggplant with Tahini, Parsley, Garlic, Lemon Juice, Olive Oil & Pomegranate Seeds (\$7)

Cyprus Mezze Sampler

Hummus, Baba Ghanoush, Tabbouleh Salad, Dolmas with Tzatziki & Lavash Bread (\$13)

Stuffed Medjool Dates

Daily Selection of two Cheeses, Black Pepper, Cayenne Pepper, Pecan (\$7)

Grilled Vegetable Platter

Seasonal Organic Vegetables & Mushrooms grilled and marinated in Olive Oil & Herbs (\$14)

Aleppo Chili-Garlic Prawns (\$9)

Grilled Haloumi Cheese

On a Bed of Organic Greens, Tomatoes & Pine Nuts (\$11)

Spicy Meat Balls in Tomato Sauce (\$9)

Salads & Soup

Tabbouleh

Organic Fine-chopped Parsley, Fresh Mint, Tomatoes, Cucumber, Quinoa, Fresh-squeezed Lemon Juice & Olive Oil (\$8)

Greens with Red Beets, Apple & Gorgonzola

Organic Mixed Greens, Baby Red Beets, Apple, Gorgonzola Cheese, Walnuts, Aged Balsamic Vinaigrette (\$12)

Arugula, Butternut Squash & Pecorino Romano Cheese

Organic Wild Baby Arugula, Roasted Butternut Squash, Cranberries, Shaved Pecorino, Pumpkin Seeds, Orange Vinaigrette (\$12)

Baby Spinach, Sugar Plum Tomato, Kalamata Olives and Greek Feta

Organic Baby Spinach, Sugar Plum Tomatoes, Kalamata Olives, Feta Cheese, Red Onions, Pine Nuts & Lemon Vinaigrette (\$11)

Frisée, Goat Cheese & Tart Cherries

Organic Frisée with Seasonal Mixed Greens, Goat Cheese, Tart Cherries, Toasted Almonds, Citrus Vinaigrette (\$11)

Cyprus Salad

Hearts of Organic Romaine Lettuce, Fresh Mint, Cherry Tomatoes, Avocado & Pine Nuts (\$13)

Grilled Chicken Breast with Shaved Pecorino (\$18) Grilled Beef Fillet (\$20) or Grilled Fresh Fish or Seafood (\$22)

Seasonal Soup of the Day (\$7)

Main Courses

Kefta Kebab

Freshly-ground Lamb with House Spices, Caramelized Onions, Organic Basmati Rice, Grilled Vegetables & Tzatziki (\$23)

Grilled Lamb Lollichops

Yukon Gold Rosemary Roasted Potatoes, Grilled Seasonal Vegetables, Tart Cherry Red Wine Reduction (\$29)

Creamy Brandy Mushroom Beef Fillet

Marinated and Grilled Lean Fillet Cut, Roasted Potatoes, Warm Spinach Salad, Creamy Brandy Mushroom Sauce (\$26)

Cyprus Kebab Platter

Beef Fillet, Kefta (Lamb) Kebab & Marinated Chicken Breast, Rosemary Roasted Potatoes & Tzatziki (\$25)

Mediterranean Gourmet Beef Burger

Niman Ranch Angus Beef & Caramelized Onions on Organic Flourless Sprouted Grain Bread, Roasted Potatoes & Greens (\$18)

Add Blue, Cheddar, Asiago or Spicy Feta Cheese (\$3) Grilled Eggplant (\$3) Mushrooms (\$2) Avocado (\$2)

Spinach Feta Chicken

Grilled Organic Chicken Breast Stuffed with Spinach, Greek Feta & Red Onions, Organic Basmati Rice, Roasted Vegetables (\$23)

Grilled Fresh Fish of the Day

Daily House Sauce Selection, Organic Black Italian Rice & Grilled Vegetables (\$24)

Jumbo Prawn Brown Rice Linguini

Roasted Tomatoes, Baby Spinach, Fresh Herbs, Creamy White Wine Sauce, Shaved Pecorino, Parsley (\$23)

Organic Green Lentil & Rice Medley

Caramelized Onions & Tzatziki (\$16)

Cyprus Ragout

Organic Roasted Butternut Squash, Cannellini Beans, Carrot, Onion, Garlic, Baby Spinach, Crimini Mushrooms & Mediterranean Spices, Choice of Organic Black Italian Rice or Brown Basmati Rice (\$18)

Stuffed Portobello Mushroom

Organic Green Lentils, Warm Baby Spinach & Tomato Salad, Organic Black Rice (\$19)

Cyprus Vegetarian Moussaka

Eggplant, Carrot, Yukon Gold Potato & Other Seasonal Vegetables, Onions, Garlic, Tomato Reduction, Kefalotyri Cheese (\$20)

Lamb Moussaka (\$25)

Sides

House-made Organic Zatar & Bread (\$2) Organic Tzatziki (\$3) Organic Rice (\$4) Organic Potatoes (\$4)

Organic Grilled Vegetables (\$5) Extra Cheese (\$3) Split Charge (\$3)

Beverages

Organic Turkish Coffee or French Press (\$3)

Selection of Hot Teas Cup (\$3) Pot (\$5)

Organic White Silver Rain, Organic Orange Blossom Green, Organic Dancing (Green) Leaves, Topical Green, Menthos Green Gunpowder, Black Raspberry Quince, Black Peach, Premium Black Earl Grey, Rooibos Dessert Nectar, Organic Chamomile, Organic Mint

House-made Organic Lemonade Glass (\$3) Organic Ice Tea Glass (\$3)

Sparkling Water with Lemon & Fresh Mint (\$3) Organic Soda (\$3)

Butte Creek Organic India Pale Ale (\$4) Fish Tale Organic Amber Ale (\$4)

Lammsbrau Organic Pilsner (\$5) Lammsbrau Organic Dark Lager (\$5)

Butte Creek Organic Pilsner (\$4) Bison Organic Chocolate Stout (\$4)

Organic Mimosa (\$11) Pomegranate Bellini (\$11)